Food and Drug Administration, HHS

accordance with the following prescribed conditions:

- (a) The additive is the product of the reaction between equimolar amounts of zinc sulfate and DL-methionine in purified water.
- (b) The additive meets the following specifications:

Zinc content—19 to 22 percent.

 $C_5H_{11}NO_2S$ ''DL-methionine''—46 to 50 percent.

Cadmium—not more than 0.05 part per million.

(c) The additive is used in tablet form as a source of dietary zinc.

[46 FR 58297, Dec. 1, 1981]

Subpart E—Anticaking Agents

§172.410 Calcium silicate.

Calcium silicate, including synthetic calcium silicate, may be safely used in food in accordance with the following prescribed conditions:

- (a) It is used as an anticaking agent in food in an amount not in excess of that reasonably required to produce its intended effect.
- (b) It will not exceed 2 percent by weight of the food, except that it may be present up to 5 percent by weight of baking powder.

§172.430 Iron ammonium citrate.

Iron ammonium citrate may be safely used in food in accordance with the following prescribed conditions:

- (a) The additive is the chemical green ferric ammonium citrate.
- (b) The additive is used, or intended for use as an anticaking agent in salt for human consumption so that the level of iron ammonium citrate does not exceed 25 parts per million (0.0025 percent) in the finished salt.
- (c) To assure safe use of the additive the label or labeling of the additive shall bear, in addition to the other information required by the Act:
 - (1) The name of the additive.
- (2) Adequate directions to provide a final product that complies with the limitations prescribed in paragraph (b) of this section.

§172.480 Silicon dioxide.

The food additive silicon dioxide may be safely used in food in accordance with the following conditions:

- (a) The food additive is manufactured by vapor phase hydrolysis or by other means whereby the particle size is such as to accomplish the intended effect.
- (b) It is used as an anticaking agent, subject to the following conditions:
- (1) It is used in only those foods in which the additive has been demonstrated to have an anticaking effect.
- (2) It is used in an amount not in excess of that reasonably required to produce its intended effect.
 - (3) [Reserved]
- (4) It is used in an amount not to exceed 2 percent by weight of the food.
- (c) It is used or intended for use as a stabilizer in the production of beer, and is removed from the beer by filtration prior to final processing.
- (d) It is used or intended for use as an adsorbent for *dl-a-*tocopheryl acetate and pantothenyl alcohol in tableted foods for special dietary use, in an amount not greater than that required to accomplish the intended physical or technical effect.

§172.490 Yellow prussiate of soda.

- (a) The food additive yellow prussiate of soda (sodium ferrocyanide decahydrate; $Na_4Fe(CN)_6\cdot 10H_2O$ contains a minimum of 99 percent by weight of sodium ferrocyanide decahydrate.
- (b) The additive is used or intended for use as an anticaking agent in salt and as an adjuvant in the production of dendritic crystals of salt in an amount needed to produce its intended effect but not in excess of 13 parts per million calculated as anhydrous sodium ferrocyanide.

 $[42\ {\rm FR}\ 14491,\ {\rm Mar.}\ 15,\ 1977,\ {\rm as}\ {\rm amended}\ {\rm at}\ 58\ {\rm FR}\ 17098,\ {\rm Apr.}\ 1,\ 1993]$

Subpart F—Flavoring Agents and Related Substances

§172.510 Natural flavoring substances and natural substances used in conjunction with flavors.

Natural flavoring substances and natural adjuvants may be safely used in food in accordance with the following conditions.

§ 172.510

- (a) They are used in the minimum quantity required to produce their intended physical or technical effect and in accordance with all the principles of good manufacturing practice.
- (b) In the appropriate forms (plant parts, fluid and solid extracts, concretes, absolutes, oils, gums, balsams,

resins, oleoresins, waxes, and distillates) they consist of one or more of the following, used alone or in combination with flavoring substances and adjuvants generally recognized as safe in food, previously sanctioned for such use, or regulated in any section of this part.

Common name	Scientific name	Limitations
Aloe	Aloe perryi Baker, A. barbadensis Mill., A. ferox Mill.,	
	and hybrids of this sp. with A. africana Mill. and A.	
	spicata Baker .	
Althea root and flowers	Althea officinalis L .	
Amvris (West Indian sandalwood)		
, . ,	Roccella fuciformis Ach	In alaskalia kawarana
Angola weed	Roccella luciforniis Ach	In alcoholic beverages only
Arnica flowers	Arnica montana L., A. fulgens Pursh, A. sororia	Do.
Affilica flowers		D0.
A	Greene, or A. cordifolia Hooker .	E
Artemisia (wormwood)	Artemisia spp	Finished food thujone
		free ¹
Artichoke leaves	Cynara scolymus L	In alcoholic beverages
		only
Benzoin resin	Styrax benzoin Dryander, S. paralleloneurus Per-	
	kins, S. tonkinensis (Pierre) Craib ex Hartwich, or	
	other spp. of the Section Anthostyrax of the genus	
	Styrax.	
Blackberry bark	Rubus, Section Eubatus.	
Boldus (boldo) leaves	Peumus boldus Mol	Do.
Boronia flowers		
Bryonia root		Do.
Buchu leaves		D0.
Ducila leaves	Hook, or <i>B. serratifolia</i> Willd .	
Buckbean leaves		Do.
	Menyanthes trifoliata L	D0.
Cajeput		5
Calumba root		Do.
Camphor tree		Safrole free
Cascara sagrada	Rhamnus purshiana DC .	
Cassie flowers	Acacia farnesiana (L.) Willd .	
Castor oil	Ricinus communis L .	
Catechu, black	Acacia catechu Willd .	
Cedar, white (aborvitae), leaves and twigs	Thuja occidentalis L	Finished food thujone
		free ¹
Centuary	Centaurium umbellatum Gilib	In alcoholic beverages
,		only
Cherry pits	Prunus avium L. or P. cerasus L	Not to exceed 25 p.p.m.
, F		prussic acid
Cherry-laurel leaves	Prunus laurocerasus L	Do.
Chestnut leaves	Castanea dentata (Marsh.) Borkh .	D 0.
Chirata	Swertia chirata BuchHam	In alcoholic beverages
Ciliala	Swertia Crirata BuchHam	only
Cinchena and heat	Cinches accesion has Day, as its hubrida	In beverages only; not
Cinchona, red, bark	Cinchona succirubra Pav. or its hybrids	
		more than 83 p.p.m.
		total cinchona alkaloid
		in finished beverage
Cinchona, yellow, bark	Cinchona ledgeriana Moens, C. calisaya Wedd., or	Do.
	hybrids of these with other spp. of Cinchona	
Copaiba	South American spp. of Copaifera L .	
Cork, oak	Quercus suber L., or Q. occidentalis F. Gay	In alcoholic beverages
		only
Costmary	Chrysanthemum balsamita L	Do.
Costus root		
Cubeb		
Currant, black, buds and leaves		
Damiana leaves		
Davana		
Dill, Indian		
Dittony (fravinglla) reat-	Benth et Hook., Anethum graveolens L.) .	De
Dittany (fraxinella) roots		Do.
Dittany of Crete		
Dragon's blood (dracorubin)	L Doomonorono onn	I .

§ 172.510

Food and Drug Administration, HHS

rood and brug / arrimionand	,	3172.010
Common name	Scientific name	Limitations
Elder tree leaves	Sambucus nigra L	In alcoholic beverages only; not to exceed 25 p.p.m. prussic acid in the flavor
Elecampane rhizome and roots	Inula helenium L	In alcoholic beverages only
Elemi	Canarium commune L. or C. luzonicum Miq .	
Erigeron		
Eucalyptus globulus leaves		
Fir ("pine") needles and twigs	Abies sibirica Ledeb., A. alba Mill., A. sachalinesis Masters or A. mayriana Miyabe et Kudo .	
Fir, balsam, needles and twigs	Abies balsamea (L.) Mill .	
Galanga, greater	Alpinia galanga Willd	Do.
Galbanum	Ferula galbaniflua Boiss. et Buhse and other Ferula spp.	
Gambir (catechu, pale)	Uncaria gambir Roxb .	
Genet flowers	Spartium junceum L .	
Gentian rhizome and roots		D-
Gentian, stemless	Gentiana acaulis L	Do. Do.
Germander, chamaedrys	Teucrium chamaedrys L	
Guaiac		20.
	sarmienti Lor .	
Guarana		
Haw, black, bark		
Hemlock needles and twigs	Tsuga canadensis (L.) Carr. or T. heterophylla (Raf.) Sarg.	
Hyacinth flowers		
Iceland moss	Cetraria islandica Ach	Do.
Imperatoria	ostruthium L.) .	
lva	Achillea moschata Jacq	Do.
Labdanum		D ₀
Lemon-verbena Linaloe wood		Do.
Linden leaves	Tillia spp	Do.
Lovage		
Lungmoss (lungwort)		
Maidenhair fern	Adiantum capillus-veneris L	Do.
Maple, mountain		
Mimosa (black wattle) flowers Mullein flowers		Do.
Myrrh		50.
Myrtle leaves		Do.
Oak, English, wood		Do.
Oak, white, chips		
Oak moss	Evernia prunastri (L.) Ach., E. furfuracea (L.) Mann, and other lichens .	Finished food thujone
Olibanum		
Opopanax (bisabolmyrrh)	Commiphora erythraea Engl. var. Llabrescens.	
Orris root	Iris germanica L. (including its variety florentina Dykes) and I. pallida Lam .	
Pansy	Viola tricolor L	In alcoholic beverages
Passion flower	Passiflora incarnata L .	only
Patchouly	Pogostemon cablin Benth. and P. heyneanus Benth.	
Peach leaves	Prunus persica (L.) Batsch	In alcoholic beverages
		only; not to exceed 25 p.p.m. prussic acid in the flavor
Pennyroyal, American	Hedeoma pulegioides (L.) Pers .	
Pennyroyal, European	Mentha pulegium L .	
Pine, dwarf, needles and twigs		
Pine, Scotch, needles and twigs Pine, white, bark	Pinus sylvestris L . Pinus strobus L	In alcoholic beverages
Dina white oil	Binus polyatria Mill. and other Binus and	only
Pine, white oil Poplar buds	Pinus palustris Mill., and other Pinus spp . Populus balsamifera L. (P. tacamahacca Mill.), P.	Do.
1 opiai buus	candicans Ait., or P. nigra L .	D0.
Quassia		
Quebracho bark		Schinopsis Iorentzii
	(Quebrachia lorentzii (Griseb)) .	(Griseb.) Engl.

21 CFR Ch. I (4-1-02 Edition)

Common name	Scientific name	Limitations
Quillaia (soapbark)	Quillaja saponaria Mol . Pterocarpus san alinus L	In alcoholic beverages only
Rhatany root	Krameria triandra Ruiz et Pav. or K. argentea Mart .	Offig
Rhubarb, garden root		Do.
Rhubarb root	spp. (excepting <i>R. rhaponticum</i> L.) or hybrids of <i>Rheum</i> grown in China .	
RoselleRosin (colophony)	Hibiscus sabdariffa L Pinus palustris Mill., and other Pinus spp	
St. Johnswort leaves, flowers, and caulis	Hypericum perforatum L	Hypericin-free alcohol dis- tillate form only; in alco- holic beverages only
Sandalwood, white (yellow, or East Indian)		
Sandarac	Tetraclinis articulata (Vahl.), Mast	In alcoholic beverages only
Sarsaparilla	Smilax aristolochiaefolia Mill., (Mexican sarsaparilla), S. regelii Killip et Morton (Honduras sarsaparilla), S. febrifuga Kunth (Ecuadorean sarsaparilla), or undetermined Smilax spp. (Ecuadorean or Central American sarsaparilla).	ŕ
Sassafras leaves	Sassafras albidum (Nutt.) Nees	Safrole free
Senna, Alexandria Serpentaria (Virginia snakeroot)	Cassia acutifolia Delile . Aristolochia serpentaria L	In alcoholic beverages only
Simaruba bark	Simaruba amara Aubl	Do.
Snakeroot, Canadian (wild ginger) Spruce needles and twigs	Asarum canadense L . Picea glauca (Moench) Voss or P. mariana (Mill.) BSP .	
Storax (styrax)	Liquidambar orientalis Mill. or L. styraciflua L. Tagetes patula L., T. erecta L., or T. minuta L. (T. glandulifera Schrank).	As oil only
Tansy		In alcoholic beverages only; finished alcoholic beverage thujone free ¹
Thistle, blessed (holy thistle)	Onicus benedictus L	
Thymus capitatus (Spanish "origanum")		,
Tolu	Myroxylon balsamum (L.) Harms .	
Turpentine	Pinus palustris Mill. and other Pinus spp. which yield terpene oils exclusively .	
Valerian rhizome and roots Veronica	Valeriana officinalis L . Veronica officinalis L	Do.
Vervain, European	Verbena officinalis L	
Vetiver	Vetiveria zizanioides Stapf	
Violet, Swiss	Viola calcarata L .	50.
Walnut husks (hulls), leaves, and green nuts	Juglans nigra L. or J. regia L.	
Woodruff, sweet	Asperula odorata L	
Yarrow	Achillea millefolium L	only In beverages only; fin- ished beverage thujone free ¹
Yerba santa	Eriodictyon californicum (Hook, et Arn.) Torr .	1100
Yucca, Joshua-tree	Yucca brevifolia Engelm .	
Yucca, Mohave	Yucca schidigera Roezl ex Ortgies (Y. mohavensis Sarg.) .	

¹ As determined by using the method (or, in other than alcoholic beverages, a suitable adaptation thereof) in section 9.129 of the "Official Methods of Analysis of the Association of Official Analytical Chemists," 13th Ed. (1980), which is incorporated by reference. Copies may be obtained from the Association of Official Analytical Chemists International, 481 North Frederic Ave., suite 500, Gaithersburg, MD 20877–2504, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408

 $[42~\mathrm{FR}~14491,~\mathrm{Mar}.~15,~1977,~\mathrm{as}~\mathrm{amended}~\mathrm{at}~43~\mathrm{FR}~14644,~\mathrm{Apr}.~7,~1978;~49~\mathrm{FR}~10104,~\mathrm{Mar}.~19,~1984;~54~\mathrm{FR}~24897,~\mathrm{June}~12,~1989]$

§172.515 Synthetic flavoring substances and adjuvants.

accordance with the following conditions.

Synthetic flavoring substances and adjuvants may be safely used in food in